

**CANADIAN INSTITUTE OF
FOOD TECHNOLOGY
JOURNAL
DE L'INSTITUT CANADIEN
DE TECHNOLOGIE ALIMENTAIRE**



Volume I
1968

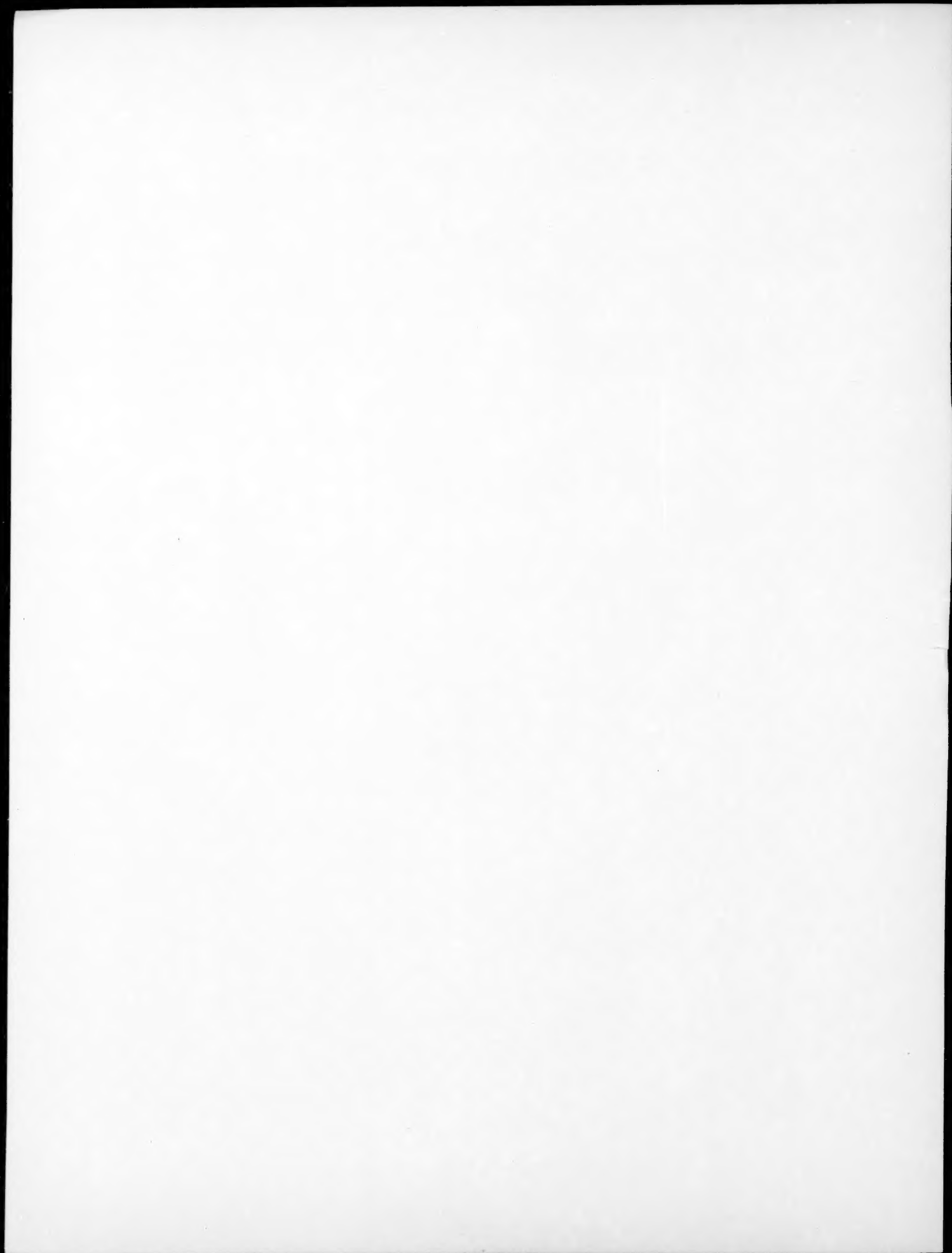


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